

The President's Wedding Cake—

—an example of decorative art never equaled in the history of cake decorating—an example of deliciousness, lightness and wholesomeness that would be a pride to any housewife. It is

Another Testimonial for CALUMET BAKING POWDER

This world-famous Wilson-Galt Wedding Cake was made by Mrs. Marian Cole Fisher and Miss Pansy Bowen, both well known Domestic Science Experts. Calumet Baking Powder was used because both these experts use it exclusively in their work and know it is the purest, the safest, the most wholesome and economical to use.

So do millions of housewives who use it every baked-day—so will you if you try it on the things hardest to bake.

Send your name and address for free recipe and history of the Wedding Cake. Then bake one just like it yourself.

Received Highest Awards World's Pure Food Expositions, Chicago and Paris

Calumet Baking Powder Co.
Chicago

home place. There was a large concourse of friends and loved ones at the funeral, which was conducted by the pastor, Rev. Murphy Hill, of Gallup, Ky., assisted by the Rev. N. H. Young, pastor of the M. E. Church, Louisville.

IN MEMORY.

On Friday, Feb. 11, 1916, the home of W. T. Moore was turned into mourning and grief when the angel of death paid a visit and took from him his beloved wife, Trinnie. She was the daughter of Russell and Amanda Thompson, was born Dec. 6, 1874, was married to W. T. Moore March, 1899 and was always true and devoted to him. To this union were born ten children, three preceding her to the better world.

Mrs. Jay Thompson, Everett, Arley, Hubert, Mary, Alta and Alka are left to mourn the loss of a good mother. The youngest was hardly three years old.

Trinnie was a good woman, loved by all who knew her. She was converted when quite young and joined the M. E. Church, being a true and devoted member. I would say to the heart-broken husband, weep not, as those that have no hope; but live as faithful as your loving wife did and some day you will hear the Lord say, "come and dwell with your loved ones for ever and ever—never more to say good by."

Children, live a true life and a life that after death you can see mother again in a better world.

The golden gates were open wide, A gentle voice said "come," The angels from the golden shore Welcomed our loved one home.

A FRIEND.

DONITHON.

Misses Bessie and Jessie Moore returned from Crum, W. Va., Saturday.

Rev. Lewis Fields made a visit to relatives up the river recently.

John Moore is planning a new house. Mr. and Mrs. Chas. Maynard are spending some time on Vinson Branch. Mason Johnston was on our creek one day last week.

The sick of our community are improving.

Mrs. Nannie Teltale and Mrs. Sadie Stansberry made a trip down the river the latter part of last week.

Bessie and Jessie Moore went to Glenhays Sunday.

Mrs. C. H. Meredith returned to Kanawha after a visit with relatives here.

Frank Maynard was on our creek Monday.

Mr. and Mrs. Tolbert Curry are visiting home folks here.

Mrs. Evelyn Hardwick was called to the death bed of her sister at Laurel creek last week.

Misses Polly and Myrtle Fields, Josie and Clara Lambert attended church at Summit Saturday night and Sunday.

Mrs. John Kirk visited relatives here recently.

Mrs. Georgia Hardwick of West Va., visited her sister at this place recently.

Grover Curry and Joe Smith of Williamson were calling at Rev. Fields, a week ago Sunday.

Mr. and Mrs. John Moore went to Louisa last week.

Anthony Meredith spent some time with his friend, E. W. Lambert at this place.

Mr. Wellman and Thomas Kirk are making ties for Elsworth Stansberry.

Mrs. Bill Harvey went to Griffith creek to visit relatives.

Anthony Meredith called on Myrtle Fields recently.

Earl Kasee was calling on friends here Sunday.

Eldon Fields came down to see home folks recently.

Mr. Tyree returned home from up the river Saturday.

Church at this place Sunday.

Death visited the home of Mr. and Mrs. Geo. Hardwick on Feb. 7, and took from them their darling baby, Belva, age 18 months.

SUNBEAM.

ADELINE.

There will be church at this place the third Saturday night and Sunday by Bro. Albert Miller.

Born to Mr. and Mrs. Bill Vanhorn, a fine girl.

Mr. and Mrs. Tucker Vanhorn were visiting Mr. and Mrs. Ira Vanhorn recently.

Dave Rice was visiting friends at Rove creek.

Miss Carrie Vanhorn and Miss Sarah Vanhorn were shopping in Adeline Saturday.

Mr. and Mrs. George Queen and son were visiting their parents, Mr. and Mrs. Charley Miller Sunday.

Fred Humphrey and Charley Miller were visiting Galba Vanhorn Sunday.

Miss Anny Vanhorn was visiting her grandmother on Rove creek Saturday night and Sunday.

Miss Hattie Tomlin was visiting home folks Saturday night and Sunday.

Joe White and Allen Rosa passed down our creek Monday with a fine drove of cattle.

Theodore Kinner visited his daughter, Maggie Vanhorn Sunday.

John Tomlin was visiting his sister Sunday.

Sam Bellomy, who has been sick for the past week, is improving.

Miss Rozella Bellomy has been visiting his sister on Rove creek.

Mr. and Mrs. Wade Vanhorn and sons were visiting Mr. and Mrs. Ed Stewart Sunday.

Millard Fannin attended singing here Sunday night.

Mr. and Mrs. Jim Bryan and family have gone to Portsmouth on a visit.

Commodore Ruggles, Theodore Ruggles and Richard Ruggles passed down our creek Sunday.

TWO ROSE BUDS.

ULYSSES.

The Sunday school at this place is progressing nicely.

Mr. and Mrs. Robert Miller were visiting Mrs. Miller's parents at Chestnut Grove Sunday.

Mr. and Mrs. Henry Borders of Ulysses were visiting their parents at Meade Branch Saturday and Sunday.

Rev. Charley Borders of Ulysses is having large attendance at his meetings.

ZEBRA.

Variety The Spice Of Life

No one problem is daily more vexatious than "What shall we have to eat?" Not only once but three times a day does the same plaint arise. Most families are in a peculiar rut as to their eating and manner of cooking. For instance, in one family there is a too frequent appearance of pot roast, mashed potatoes and brown gravy. Another family will not tolerate anything but broiled meat and runs up expensive bills for chops and steaks. A third family never has soup, and still another has every dessert a pudding.

Is it not possible and easy also to vary more greatly our American menus? Is not this just the time of year to install some new methods of cooking the old familiar dishes? Why must rice always be used as a cereal or as a basis for tasteless rice pudding? Other countries use it with meat, with a spiced gravy, and make it the basis of a meal either as a curry or pilaf.

Is it not possible to take the place of chuck and cook it in some other way than as the unending pot roast? It could be seasoned with sage or capers stuffed with dressing and served with a tomato instead of a brown sauce. In the matter of soups, many of us go on in the same unvarying way of vegetable bouillon and tomato bisque. How about all the other purées, green dried peas, yellow split peas, onions, carrots? How about the many kinds of soups with balls, with noodles or spaghetti? There is not a foreign nation but excels us in the variety of its soups. So, too, with potatoes. Why always the same mashed, boiled or creamed? Under the hands of a competent cook they become tasteful, varied and really interesting. Cheese, brown stock, lemon juice, all these can be added to potatoes, and there is even a book on 101 different kinds of potatoes.

No one thing will make for greater economy in our cooking than greater variety. Instead of the steak that we think must always be broiled we can use a "skirt steak," or flank, and have a delicious casserole dish at half the price. Instead of the soup that uses expensive vegetables we can have a simple stock or purée for less money. Instead of a dessert needing three eggs or more we can create substitutes which taste and look just as attractive, but in which only a single egg or none is used. Variety in cooking, new dishes, new flavors—these will help the housewife not a better table at less money.

A WATTEAU MODEL.

A Pretty Spring Bonnet Reminiscent of Other Days.

This milan straw is stamped with wide blue velvet ribbon, a flat shape with a bunch of little pink flowers



FOR JUVENILES.

massed in the back. The effect is charming for youth and a grateful variation from the banked, high designs.

Milinery Jottings.

Buttons have entered the realm of millinery and are used on sports hats, and by this are meant real buttons, buttons used for fastening purposes.

Hatpins, too, in either pearl, brass or nickel add an ornamental touch to many a hat for spring.

Ostrich novelties effectively change an ordinary hat into one of unusual effectiveness. Wing shaped are some of these ostrich novelties, which may be bent into any desired shape, for the quill is easily persuaded to assume any shape or position.

Many straw ornaments are used on the Paris creations, and most of them are formed of the modish shiny straw. Appliques of fruit are most popular, and all the small berries are to be had as well as the larger fruits. Quite as unusual are the flowers that are seen in profusion, and after a period when flowers were not considered smart we find that the designers have turned out more beautiful and original models than have ever been seen before.

Mint Sauce.

Pick all the leaves from a large mint stalk and mince as fine as possible. Place in a large bowl with six tablespoonfuls of sugar, three-fourths of a pint of vinegar, one-half pint of cold water and one tablespoonful of salt. Mix thoroughly with a wooden spoon; then place in a large bottle, cover tightly; shake the bottle always before using.

Instead of the ordinary plebeian "apple sauce" the addition of mint turns it into a highly tempting dessert.

A SPRING MODEL.

How Fur Is Being Displaced by Satin Bands This Season.



CHOC AS POSSIBLE.

A black and white checked worsted is banded, collared and cuffed with heavy black satin for this suit. Wide rows and a black patent leather belt are the interesting motifs. Please observe the trig sailor with a leafy crown topped by a perky pink rose.

ON MOVING.

Common Sense Hints to Make a Move Somewhat Easier.

Few people move right, and it is a good plan to know how to pack things for moving, even though you are not threatened this year. When you know you are going to move begin at once to save newspapers and boxes. Several small boxes are more practical than the huge packing cases sometimes used. They are not so hard to handle and consequently receive better treatment. For the same reason barrels are more advisable than boxes for dishes or fragile articles. If boxes are used for this purpose they should be conspicuously marked. When preparing pictures or mirrors for shipment it is considered a good plan to wrap and crate them instead of boxing, so people handling them can see what they are. In the same way a strip lid adds to the security of the box of glass fruit jars or similar articles. Books should be packed in small, strong boxes. Of course the way things are packed depends largely upon their destination. When hauled in a van they require comparatively no packing, the movers assuming all responsibility for scratches and breakage. When preparing for shipment the packing cannot be too carefully done. This work should also be guaranteed. In case your efforts comprise more than one load it is essential that the first one should contain the carpets, the dining room and kitchen equipment, for, while they are the last things needed in the old home, they will be demanded first in the new. The importance of carefully made plans cannot be too highly emphasized, nor can the advantages to be derived from securing the expert and competent services of a reliable moving concern.

How to Make Javelle Water.

Javelle water can be bought ready made, but it is absurd for a woman who has much washing to do not to make it for herself. The following are the ingredients: One pound of washing soda, one-half pound of chloride of lime, one quart of boiling water and two quarts of cold water. Add the boiling water to soda and let it dissolve. Dissolve the chloride of lime in cold water and when it has settled strain off the clear solution into the soda solution. Let it stand until all the sediment has gone to the bottom and then strain off the clear liquid into bottles, cork tightly and store in a cool place. When needed for removing stains do not use plain, but dilute with at least an equal quantity of water, and do not leave the goods more than twenty minutes in the solution. Rinse thoroughly in several waters, adding a little ammonia to the last.

Panned Baked Sweet Potatoes.

Boil sweet potatoes until done, drain, peel and slice. Butter a baking dish, put in layer of the sliced potatoes, sprinkle rather thickly with light brown sugar and dot with bits of butter. Add another layer of potatoes, with sugar and butter, and so on. When dish is full put in oven and bake, covered for half an hour and uncovered for half an hour.

Kentuckian Robbed

Lexington, Ky., Feb. 17.—Word reached here that Edward Noland, who recently had been awarded \$11,000 for damages sustained in a railroad accident, had been robbed of almost the entire amount at his home near Eubanks, Ky., last night.

Noland had just collected the money, and after paying his attorney had taken it home with him and placed it under his pillow. He and his family were chloroformed while asleep, the report says.

If he had put his money in our Bank he would not have lost it.

Augustus Snyder, Pres.
Dr. L. H. York, V. Pres.
M. F. Conley, Cashier.
G. R. Burgess,
Asst. Cashier.

THE LOUISA NATIONAL BANK

Dr. T. D. Burgess
F. H. Yates.
Robt. Dixon.
R. L. Vinson.

GRIFFITH CREEK.

Mrs. George Owens is quite sick at this writing.

Lon Brown has moved into the Sink Roberts property.

Fred Perry, Jr., has returned from Joe creek, W. Va., where he has been employed for some time.

Edward, son of Dan Centers is quite sick with pneumonia.

Born to A. H. Perry and wife, a ten pound boy.

An infant child of Harvey Belcher is quite low with pneumonia.

M. T. Preece, who has been working at Huntington for several months spent the week-end with home folks.

Billie Back, Jr., of Huntington was on our creek last week visiting relatives.

F. C. McClure has bought the store of G. C. McClure and son at Gallup.

Fran held a clerical position with this firm for years and he looks quite familiar wading the yard stick again.

J. W. Harris is preparing to move his mill from Cherryville to Needmore where he will saw timber from the Price tract.

G. W. Shivel has moved to our creek from Louisa.

Ed Adkins has moved to Chapman. He formerly lived in Louisa.

Lock Moore and R. B. Spencer gave our merchants a call Saturday.

Miss Blanche Vaughan of Cherryville spent Sunday here the guest of her sister, Mrs. C. Victor Back.

Mrs. Blanche Preece spent Sunday with Cherryville relatives.

We are told that the proposed new road from Chapman to Noah Moore's will be put under way as soon as weather settles. It is on a fine grade being the old tram road bed most of the way laying high, where it can be drained perfectly, where with the old way where it has been for generations it could not be put up and kept in good condition if one-fourth the road money was used in the attempt.

Lon Brown was a Louisa visitor Monday.

Flurry Shannon of Louisa spent several days during the past week here the guest of relatives and friends.

Was sorry to hear of the death of Zoll Ball.

Mrs. Milda New of Pikeville is here visiting her parents, Mr. and Mrs. G. W. Owens.

MUTT.

Read the ads. in the NEWS—you will save money.

BARGAINS IN DOORS & SASH

We have a lot of doors and sash not included in the recent sale of our merchandise stock. We want to sell them out as soon as possible. Any quantity you may want, at extremely low prices. ::

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